

FOOD FACILITY INSPECTION REPORT
GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

247 North Villa Avenue, Willows, CA 95988
 Phone (530) 934-6102 FAX (530) 934-6103

Name of Facility/ DBA: <u>DOLLAR TREE</u>		Inspection Date: <u>5/23/17</u>	
Address: <u>460 N. HUMBOLDT STREET, WILLOWS, CA</u>		Reinspection Date (on or after): <u>NEXT INSPECTION</u> <small>(Reinspections are subject to fees)</small>	
Owner/Permittee: <u>D.T. RETAIL PROPERTIES</u>	Phone No.:	Inspection Time: <u>9:30</u>	Permit Exp. Date:
Certified Food Handler: <u>N/A</u>		Certificate Expiration Date: <u> </u> <small>(Certificate expires five years after it is issued)</small>	
Service: <input checked="" type="checkbox"/> Routine Inspection <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> Construction/Pre-opening <input type="checkbox"/> Other:			
Applicable Law <u>CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)</u>			

In = In compliance N/A = Not Applicable N/O = Not Observed Maj = Major violation Out = Items not in compliance COS = Corrected On Site			Critical Risk Factors for Disease		Maj	Out	COS			Out	COS
<u>In</u>			1. Demonstration of knowledge				24. Person in charge present and performs duties				
<u>In</u>			2. Communicable disease restrictions				25. Personal cleanliness and hair restraints				
<u>In</u>		<u>N/O</u>	3. Discharge of eyes, nose, mouth				26. Approved thawing methods used				
<u>In</u>		<u>N/O</u>	4. Eating, tasting, drinking, tobacco use				27. Food separated and protected				
<u>In</u>		<u>N/O</u>	5. Hands clean & properly washed, glove use				28. Washing fruits and vegetables				
<u>In</u>			6. Handwashing facilities available				29. Toxic substances properly identified, stored and used				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	7. Proper hot and cold food holding temps				30. Food storage, 31. Self service, 32. Labeled				
<u>In</u>	<u>N/A</u>		8. Time as a public health control, records				33. Nonfood contact surfaces clean				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	9. Proper cooling methods				34. Warewashing facilities maintained, test strips				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	10. Proper cooking time and temps				35. Equipment, utensils, approved, clean good repair				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	11. Reheating temperature for hot holding				36. Equipment, utensils and linens, storage and use				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	12. Returned and reservice of food				37. Vending Machines				
<u>In</u>			13. Food safe and unadulterated				38. Adequate ventilation and lighting				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	14. Food contact surfaces clean and sanitized				39. Thermometers provided and accurate				
<u>In</u>			15. Food from approved source				40. Wiping cloths properly used and stored				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	16. Shell stock tags, 17. Gulf Oyster regs				41. Plumbing, proper backflow prevention				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	18. Compliance with HACCP plan				42. Garbage properly disposed; facilities maintained				
<u>In</u>	<u>N/A</u>	<u>N/O</u>	19. Advisory for raw/undercooked food				43. Toilet facilities supplied, properly constructed, clean				
<u>In</u>	<u>N/A</u>		20. Health care/ School prohibited food				44. Premises clean, vermin proof; personal items separate				
<u>In</u>			21. Hot & cold water. Temp: <u>120°F</u>				45. Floors, walls and ceilings maintained and clean				
<u>In</u>			22. Wastewater properly disposed				46. No unapproved living or sleeping quarters				
<u>In</u>			23. No rodents, insects, birds, animals				47. Signs posted; Permit & inspection report available				
							48. Plan Review Required				

No PHF []					
°F	Food	Location	°F	Food	Location
<u>38</u>	<u>EGGS</u>	<u>REACH-IN FRIDGE</u>			
<u>38</u>	<u>CHEESE</u>	<u>WALK-IN FRIDGE</u>			

Comments:
- NO VIOLATIONS OBSERVED AT THE TIME OF INSPECTION
* FACILITY IS CLEAN & WELL MAINTAINED *

Received By: [Signature] REHS: ANDREW FEYGO